

**NAME OF VESSEL: SILVER WIND**INSPECTION DATE: 2/10/2004    INSPECTION SCORE: **95**

| SUMMARY OF INSPECTIONS WITH VIOLATIONS |  |                 |
|--|--|-----------------|
| Item No.                               | Description  | Points Deducted |
| <a href="#">3</a>                      | PW bunker / production source; Halogen residual  | 0               |
| <a href="#">5</a>                      | PW system halogen analyzer maintained, operated, calibrated  | 0               |
| <a href="#">6</a>                      | Halogen analyzer chart recorder maintained, operated, records; Sampling, records                           | 2               |
| <a href="#">8</a>                      | PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained | 1               |
| <a href="#">10</a>                     | Swimming pools / spas maintained, safety equipment   | 1               |
| <a href="#">21</a>                     | Nonfood-contact surfaces designed, constructed, maintained, installed, located                             | 0               |
| <a href="#">26</a>                     | Food-contact surfaces equipment / utensils clean; Safe   | 0               |
| <a href="#">28</a>                     | Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency               | 0               |
| <a href="#">29</a>                     | Facilities convenient, accessible, designed, installed   | 0               |
| <a href="#">33</a>                     | Decks / bulkheads / deckheads construction, repair, clean  | 1               |
| <a href="#">36</a>                     | Lighting provided, shielded  | 0               |
| <a href="#">37</a>                     | Rooms / equipment vented, humidity, condensation   | 0               |
| <a href="#">38</a>                     | Unnecessary articles, cleaning equipment; Unauthorized personnel   | 0               |
| <a href="#">40</a>                     | IPM procedures developed; followed; outer openings protected   | 0               |
| <a href="#">9999</a>                   | Miscellaneous  | 0               |

*Total deducted points: 5****Final score: 95*****INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS**

| Item No. | Description                                     | Points Deducted |
|----------|---|-----------------|
| 3        | PW bunker / production source; Halogen residual | 0               |

**Site:** POTABLE WATER

Deduction Status: N

Violation: THE CHLORINE RESIDUALS DURING BUNKERING WERE LESS THAN 2.0 PPM JUNE 1-2, JUNE 10-11, AND JUNE 15, 2003. THERE WERE A FEW DAYS WHERE THE FREE CHLORINE RESIDUAL IN THE PRODUCTION WATER WAS LESS THAN 2.0 PPM. THERE WAS NO INDICATION THAT THIS WATER WAS FOR THE TECHNICAL OR LAUNDRY WATER SYSTEMS. THIS WAS NOTED ON 2/02/2004, 1/30/2003, AND 1/31/2003.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

**Silver Wind Corrective Action:** Chief Engineer trained and instructed all Engineers on watch to keep a tight control of the automatic halogenations system.

| Item No. | Description   | Points Deducted |
|----------|---|-----------------|
| 5        | PW system halogen analyzer maintained, operated, calibrated | 0               |

**Site:** POTABLE WATER

Deduction Status: N

Violation: THE ANALYZER CHART-RECORDER NOTED 1.02 AND 1.04 WHILE THE MANUAL TESTS NOTED 0.54 AND 0.55, RESPECTIVELY. THE ENGINEER'S TEST NOTED 1.1 PPM. THE VESSEL DOES NOT HAVE THE SECONDARY STANDARDS TEST VIALS FOR THE TEST KIT USED.

Recommendation: 5.5.1.2.3 The free residual halogen measured by the halogen analyzer shall be  $\pm 0.2$  mg/L (ppm) of the free residual halogen measured by the manual test.

**Silver Wind Corrective Action Chief Engineer** requested a secondary standard test vials with Purchase Order SW-04/0042 Ma

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 6        | Halogen analyzer chart recorder maintained, operated, records; Sampling, records | 2               |

**Site:** POTABLE WATER

Deduction Status: Y

Violation: THE CHARTS FOR THE DISTRIBUTION SYSTEM ANALYZER CHART-RECORDER HAD A RANGE OF 0-50 PPM. THE CALIBRATION CHECK OF THE ANALYZER CHART-RECORDER WAS NOT CONSISTENTLY RECORDED. THERE WERE NUMEROUS DAYS WHERE THE CHARTS HAD NO RECORD OF THIS CALIBRATION. THERE WERE ALSO SOME DAYS WHERE THE STAFF CHIEF ENGINEER STAMPED AND SIGNED THE CHARTS. AS PER THE STAFF CAPTAIN THIS WAS AN INDICATION OF CALIBRATION HOWEVER THERE WAS NO MENTION OF CALIBRATION ON THE CHARTS. THERE WERE A FEW DAYS WHERE THE CHARTS FOR THE DISTRIBUTION SYSTEM NOTED GREATER THAN 5.0 PPM. THERE WERE NO MANUAL TESTS TAKEN TO VERIFY OR REFUTE THIS RESULT. THIS WAS NOTED ON 1/1-2/2004, AND 12/28-31/2003.

Recommendation: 5.5.2.1.1 Halogen analyzer-chart recorder charts shall have a range of 0.0 to 5.0 mg/L (ppm) and have a recording period of 24 hours. 5.5.2.2.3 Records from the halogen analyzer-chart recorder shall verify the free residual halogen of 0.2 mg/L (ppm) and 5.0 mg/L (ppm) in the water distribution system for at least 16 hours in each 24-hour period since the last inspection of the vessel. 5.5.1.2.1 The halogen analyzer-chart recorder shall be properly maintained, operated, and calibrated daily in accordance with the manufacturer's instructions. 5.5.1.2.2 The calibration shall be recorded on the chart or in a log book.

**Silver Wind Corrective Action: Chief Engineer** : proper chart with range 0 – 5 /24 hrs has been purchased and implemented. Daily calibration recorded on the chart.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 8        | PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained | 1               |

**Site:** POTABLE WATER

Deduction Status: Y

Violation: THREE OUT OF 5 HOSES WERE NOT STORED CAPPED. THIS WAS NOTED DURING THE LAST INSPECTION.

Recommendation: 5.3.3.2.5 Potable water hoses shall be stowed with the ends capped, on reels, or racks in potable water hose lockers.

**Silver Wind Corrective Action: Staff Captain** trained and instructed the Carpenters to strictly comply with the USPH rules .

**Site:** POTABLE WATER

Deduction Status: Y

Violation: THE REDUCED PRESSURE BACKFLOW PREVENTION DEVICES INSTALLED ON THE INTERNATIONAL SHORE CONNECTIONS HAVE NOT BEEN TESTED. THERE WERE MULTIPLE CONNECTION POINTS FOR THE FIRE SYSTEM ON BOTH THE SPRINKLER LINE AND THE FIRE LINE. ONLY ONE CONNECTION POINT ON EACH LINE WAS PROTECTED WITH A REDUCED PRESSURE BACKFLOW PREVENTION DEVICE. THIS WAS NOTED AT BOTH BUNKER STATIONS. IN TOTAL 8 CONNECTION POINTS WERE NOT PROTECTED.

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device. Install additional reduced pressure backflow prevention devices so that all of the connection points are protected. This deficiency could also be corrected by installing a reduced pressure device on the main lines after the connection points.

**Silver Wind Corrective Action: Chief Engineer** : The 4 existing backflow preventers have been tested. The missing 8 backflow preventers ordered with P.O. SW-04/0084-Ma.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 10       | Swimming pools / spas maintained, safety equipment | 1               |

**Site:** WHIRLPOOL SPA

Deduction Status: Y

Violation: THERE WERE NUMEROUS DAYS WHERE THE PH OF THE WHIRLPOOL WATER WAS LESS THAN 7.2. FOR A NUMBER OF THESE DAYS THE PH WAS NOTED TO BE AS LOW AS 5.2. THERE WAS NO INDICATION IN THE LOGS THAT ANY ACTION WAS TAKEN. IN ADDITION, THE PH RANGE FOR THE MILLIVOLT CONVERSION CHART WAS 7.0-7.4 PPM. THE CONVERSION CHART HAD A RANGE IN THE HUNDREDS WHILE THE CIRCULAR CHART HAD A RANGE FROM 0-100. ANTI-VORTEX DRAIN COVERS WERE NOT PROVIDED IN THE WHIRLPOOL SPAS. A CORE SAMPLE WAS NOT TAKEN WHEN THE GRANULAR FILTER WAS TESTED FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATION.

Recommendation: 6.3.1.2.2 The whirlpool spa water shall be maintained with a pH between 7.2 and 7.8. 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method. 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas.

**Silver Wind Corrective Action:** Staff Captain :Bridge Officers on duty and Nurse instructed and trained to report on the Log the time and the action taken if the PH or/and Bromine are below or over the values allowed as per USPH manual .

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 21       | Nonfood-contact surfaces designed, constructed, maintained, installed, located | 0               |

**Site:** POOL BAR

Deduction Status: N

Violation: THE HOBART GLASS WASHER HAD OPEN SEAMS AND LOOSE PROFILES ON BOTH SIDES.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

**Silver Wind Corrective Action:** Staff Captain / Chief Engineer : The seams have been filled with proper filling and loose profiles fixed.

**Site:** PANORAMA BAR

Deduction Status: N

Violation: THE HOBART GLASS WASHER HAD OPEN SEAMS AND LOOSE PROFILES ON BOTH SIDES.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

**Silver Wind Corrective Action:** Staff Captain / Chief Engineer : The seams have been filled with proper filling and loose profiles fixed.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 26       | Food-contact surfaces equipment / utensils clean; Safe | 0               |

**Site:** MAIN GALLEY- POTWASH

Deduction Status: N

Violation: TWO SOILED DOUGH ROLLERS WERE STORED AS CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

**Silver Wind Corrective Action:** Executive Chef and Executive Sous Chef have been instructed to implement measures to ensure that this will not happen again. Training for crewmembers has been administered to prevent this from happening again.

**Site:** TERRACE CAFÉ BUFFET

Deduction Status: N

Violation: TWO SERVING UTENSILS WERE SOILED AND STORED AS CLEAN IN A BIN UNDER THE SERVING LINE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

**Silver Wind Corrective Action:** Maitre D, Headwaiters have been instructed to implement measures to ensure that this will not happen again. Training for crewmembers has been administered to prevent this from happening again.

**Site:** TERRACE CAFÉ POTWASH

Deduction Status: N

Violation: TWO SAUTÉ PANS WERE SOILED AND STORED AS CLEAN ON THE STORAGE RACK.

Recommendation: 7.5.5.1.2 The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

**Silver Wind Corrective Action:** Executive Chef and Executive Sous Chef have been instructed to implement measures to ensure that this will not happen again. Training for crewmembers has been administered to prevent this from happening again.

**Site:** TERRACE CAFÉ DISHWASH

Deduction Status: N

Violation: ONE PLATE WAS SOILED AND STORED AS CLEAN IN THE STORAGE RACK.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

**Silver Wind Corrective Action:** Corrective Action: Executive Chef and Executive Sous Chef have been instructed to implement measures to ensure that this will not happen again. Training for crewmembers has been administered to prevent this from happening again.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 28       | Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency | 0               |

**Site:** MAIN GALLEY-BAKERY

Deduction Status: N

Violation: THE UNDERSIDE OF THE BELT ON THE DOUGH ROLLING MACHINE WHICH WAS IN DIRECT CONTACT WITH THE BASE OF THE MACHINE WAS WET AFTER BEING CLEANED.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted. Dry the undersurface of the belt and ramp or place a prop between them to allow for air circulation.

**Silver Wind Corrective Action:** Executive Chef and Baker have been instructed on how to dry the dough rolling machine, we will insert a barrier as suggested to allow air drying from now on.

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 29       | Facilities convenient, accessible, designed, installed | 0               |

**Site:** TERRACE CAFÉ DISHWASH

Deduction Status: N

Violation: THE PASSAGE AREA TO THE HANDWASH STATION AT THE SOILED DROP-OFF WAS TOO NARROW. THE WASTE BINS IN THIS AREA LIMITED THE WIDTH OF THE PASSAGE AREA REQUIRING WORKERS TO WALK SIDE-WAYS IN ORDER NOT TO SOIL THEIR CLOTHING FROM EITHER THE WASTE BINS OR THE SOILED LANDING.

Recommendation: Ensure the passage area is wide enough to allow easy access to the handwashing station.

**Silver Wind Corrective Action:** Waste bins have been turned in a different direction as per the CDC Inspector to allow staff easier access to that area and ensure unobstructed entry to the Hand wash Station

| Item No. | Description   | Points Deducted |
|----------|---|-----------------|
| 33       | Decks / bulkheads / deckheads construction, repair, clean | 1               |

**Site:** FOOD SERVICE GENERAL

Deduction Status: Y

Violation: THE DECKS HAD MISSING AND RECESSED GROUT MAKING THE SURFACES NOT EASILY CLEANABLE.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

**Silver Wind Corrective Action: Staff Captain : re-grouting carried out and daily check on the areas If grouting need.**

| Item No. | Description                 | Points Deducted |
|----------|-----------------------------|-----------------|
| 36       | Lighting provided, shielded | 0               |

**Site:** MAIN GALLEY- HOT GALLEY

Deduction Status: N

Violation: TWO LIGHT BULBS WERE NOT WORKING OVER THE GRILL AND DEEP FRYER AREAS.

Recommendation: Replace the light bulbs over the grill and fryer areas.

**Silver Wind Corrective Action: Chief Engineer : Burned light bulbs replaced .**

**Site:** TERRACE CAFÉ BUFFET

Deduction Status: N

Violation: THE LIGHT BULBS OVER THE BUFFET LINES WERE NOT SHIELDED OR SHATTER-RESISTANT.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

**Silver Wind Corrective Action: Chief Engineer : Proper shielded lamps have been ordered with P.O. SW-04/0086 Ma.**

| Item No. | Description                                      | Points Deducted |
|----------|--|-----------------|
| 37       | Rooms / equipment vented, humidity, condensation | 0               |

**Site:** MAIN GALLEY - SOUP STATION

Deduction Status: N

Violation: CONDENSATE BUILDUP WAS NOTED IN THE VENTILATION HOOD.

Recommendation: 7.4.3.2.1 Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on bulkheads and deckheads.

**Silver Wind Corrective Action: Executive Chef and Executive Sous Chef will ensure that the lids on the tilting pots and pans are closed at all times, this will prevent steam from building up.**

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 38       | Unnecessary articles, cleaning equipment; Unauthorized personnel | 0               |

**Site:** CREW GALLEY

Deduction Status: N

Violation: A MOP AND CLEANING BUCKET WERE NOT STORED IN A DESIGNATED AREA FOR CLEANING EQUIPMENT.

Recommendation: 7.7.7.1.2 Maintenance tools such as mops, brooms, and similar items shall be stored in a designated locker so they do not contaminate food; food-contact surfaces of utensils; and equipment; linens, and single-service and single-use articles.

**Silver Wind Corrective Action: Mop and cleaning bucket have been moved and are now stored in a designated area, crew has been trained and instructed to avoid "wrong storage" again.**

**Site:** PROVISIONS - DRY STORAGE

Deduction Status: N

Violation: A MOP AND CLEANING BUCKET WERE STORED IN THE DRY GOODS STORAGE ROOM.

Recommendation: 7.7.7.1.2 Maintenance tools such as mops, brooms, and similar items shall be stored in a designated locker so they do not contaminate food; food-contact surfaces of utensils; and equipment; linens, and single-service and single-use articles.

**Silver Wind Corrective Action: Mop and cleaning bucket have been moved and are now stored in a designated area, crew has been trained and instructed to avoid "wrong storage" again.**

| Item No. | Description  | Points Deducted |
|----------|--|-----------------|
| 40       | IPM procedures developed; followed; outer openings protected | 0               |

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**Site:** INTEGRATED PEST MANAGEMENT

Deduction Status: N

Violation: THE INSPECTIONS OF INCOMING SHIPMENTS FOR PESTS WAS NOT DOCUMENTED IN THE INTEGRATED PEST MANAGEMENT PLAN.

Recommendation: 8.2.1.1.3 Incoming shipments of food and supplies shall be routinely inspected for evidence of insects, rodents, and other pests.

**Silver Wind Corrective Action:** A paragraph has been added to the loading report form, this will be send after every loading and will be on file in the Staff Captains office. If pests are noted immediate action will be taken

| Item No. | Description   | Points Deducted |
|----------|---------------|-----------------|
| 9999     | Miscellaneous | 0               |

**Site:** CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

Recommendation:

[BACK TO THE TOP OF REPORT](#)